



BEST OF THE VINE

2021 DURELL VINEYARD CHARDONNAY

COMMITTED TO SUSTAINABILITY



WEATHER CONDITIONS FOR VINTAGE

The Sonoma Coast had an excellent growing season in 2021. A relatively dry winter exacerbated drought conditions and resulted in a much lighter crop compared to average. Spring was relatively cold and peppered with freeze events both pre and post bud break. A warm dry summer provided ideal growing and ripening conditions mostly in the absence of extreme heat spells. The heat did arrive early to mid-August and drove early ripening in some of our warmer vineyard sites. As noted, drought conditions resulted in lower Chardonnay yields but created intense aromas and flavors in exceptional fruit, the resulting wines show vibrant aromatics and great concentration of flavor. Our 2021 Durrell Chardonnay harvest began on August 17th—some ten days earlier than the previous year.

VINIFICATION COMMENTS

Grapes are gently whole cluster pressed and the juice is fermented in French oak barrels. Lees are stirred to develop texture and the wine undergoes full malolactic fermentation.

WINEMAKER COMMENTS

NOSE: Nectarine, pear, tangerine and hints of crushed rock

PALATE: Concentrated flavors of peach, lemon, apple, and orange are supported by a minerality and a lingering finish

ALC.	PH	TA	R.S.	APPELLATION	AGING	CASES	BOTTLING DATE
14.5%	3.51	5.3 g/L	2.0 g/L	Sonoma Coast	100% in French oak, 35% new for 15 months	450	February 2, 2023

WINEMAKER: CRAIG MCALLISTER